



Seydelmann Cutter K 90

The Seydelmann High Efficiency Cutter guarantees a fast and smooth reduction and emulsification of the product thanks to the knife head with 6 knives and the flow dynamically shaped lid. The components of all Seydelmann Machines comply with the up-to-date technical development and contribute to an increase in product quality.

Facts

Bowl content: 90 Liters
Weight: 1130- 1250 kg / 2490-2755 lbs
Loading options: manually

Power of motor:

rasant, ultra: 21 kW / 28 HP
rasant v, ultra v: 26 kW / 35 HP
rasant vs, ultra vs: 32 kW / 43 HP
AC-B: 60 kW / 80 HP

Machine design

The machine frame of the K 90 is almost entirely made of solid stainless steel. All edges are rounded and all surfaces are polished very precisely and designed with a slope enabling cleaning water to drain completely from all surfaces. The embedded covers and the closed bottom with ventilation prevent pollution and water from entering the machine. The knife hood is flow dynamically shaped. Hardly any unchopped product residue is left in the cover. The gap between the knives and the cover or the bowl is very small.

Applications

Besides the production of boiled-, dry- and cooked sausage, the universally applicable machine is suitable in particular for the chopping, mixing and emulsification of fresh meat, pre-cut frozen meat, cooked meat, fish, vegetables, fruits, confectionary goods and other edibles at temperatures from -12 (10 °F) up to 85 °C (185 °F).



